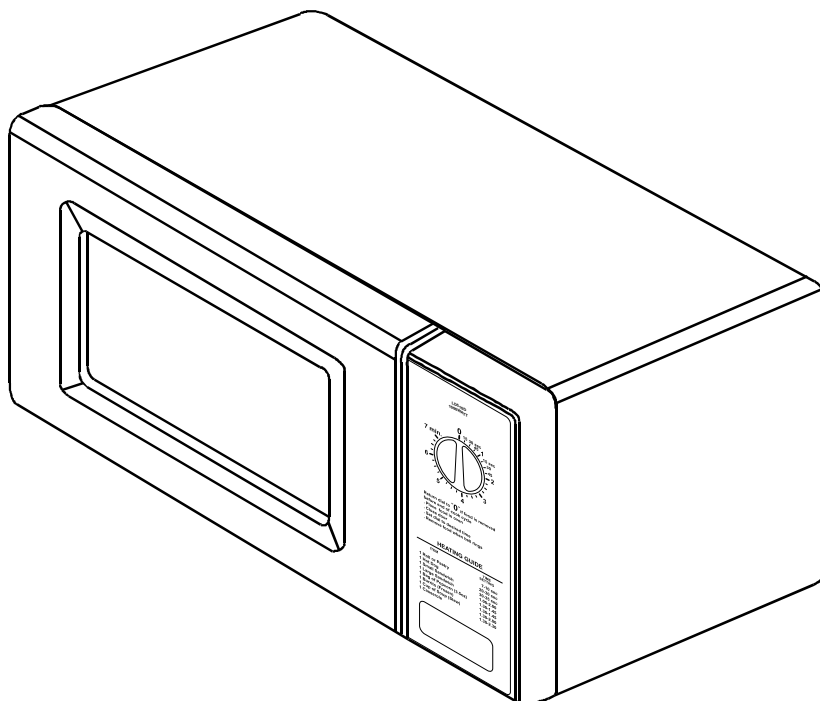


Amana

Light Duty Commercial Microwave Oven Owner's Manual

LD510D

Keep these instructions for future reference. If the oven changes ownership, be sure this manual accompanies oven.



Contents

Model Identification

Complete enclosed registration card and promptly return.
If registration card is missing, call Consumer Affairs
Department at 1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

When contacting Amana, provide product information.
Product information is located on equipment serial plate.
Record the following information:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Keep a copy of sales receipt for future reference or in
case warranty service is required.

Service

Any questions or to locate an authorized servicer, call
1-800-843-0304 inside U.S.A. 1-319-622-5511 outside
U.S.A. If an automated telephone system is reached,
select Commercial Microwave Ovens category. Warranty
service must be performed by an authorized servicer.
Amana also recommends contacting an authorized
servicer if service is required after warranty expires.

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Specifications

Product specifications can change at any time without notice.

| | |
|---------------------------------------|--|
| Power Supply | 230V AC, 50 Hz |
| Input Power | 1300 W |
| Cooking Power | 1000 W I.E.C. 60705 of microwave power test. |
| Frequency | 2450 MHz |
| Rated Current | 6.0 A |
| Overall Dimensions (WxHxD) inches | 20-7/8" x 12-3/8" x 15-1/2" |
| Oven Cavity Dimensions (WxHxD) inches | 13-9/16" x 9-5/32" x 14-3/8" |
| Oven Cavity Capacity | 1.0 Cu. ft. |
| Power Cord | 4.7 ft. |

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



WARNING

1. Liquids or other foods must not be heated in sealed containers since they are liable to explode.
 2. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
 3. If the oven door and door seal are damaged, the oven must not be operated until it has been repaired by a qualified service technician.
 4. Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven.
- It is hazardous for anyone to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. Repair should only be undertaken by a qualified service technician.
5. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
 6. Feeding bottles and baby food jars shall be open when heated and the contents are to be stirred or shaken, and the temperature is to be checked before consumption, in order to avoid burns.



CAUTION

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
 2. The door and door seals should be kept clean at all times. Use only warm, soapy water to rinse then dry thoroughly.
DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.
 3. Metal parts will be easier to maintain if wiped frequently with a damp cloth.
 4. Utensils should be checked to ensure that they are suitable for use in microwave ovens.
5. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 6. (Stationary oven (18kg>))
Microwave oven must be positioned so that plug is accessible.
 7. Do not use metal utensils.
 8. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
 9. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode.



WARNING: THIS APPLIANCE MUST BE EARTHED

The wires in the mains lead are coloured in accordance with the following code:

Blue - Neutral
Brown - Live
Green and Yellow - Earth

If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.

Wiring -U.K.Only

The wires in this mains lead are coloured in accordance with the following codes

BLUE ~ Neutral
BROWN ~ Live
GREEN & YELLOW ~ Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings on the terminals in your plug proceed as follows.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or Coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED.

The wire which is coloured GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter E or \perp .

You must use a 13 Amp plug (BS 1363) and fit a 13 Amp fuse (BS 1362). If any other type of plug is used a 13 Amp fuse must be fitted either in the plug adapter or at the distribution board. Never use this plug with the fuse cover omitted. To obtain a replacement fuse cover contact your supplying dealer or Amana.

Grounding Instructions



WARNING

To avoid risk of electrical shock or death, this equipment must be grounded.



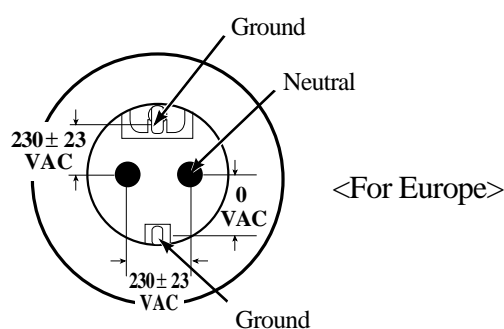
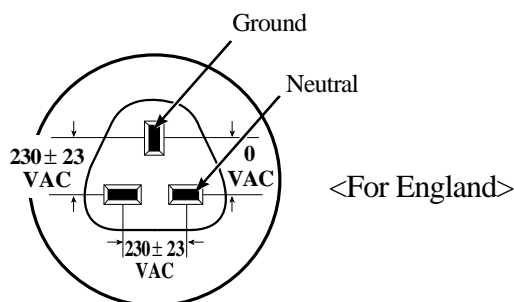
WARNING

To avoid risk of electrical shock or death, do not alter the plug.

This equipment **MUST** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the equipment is properly grounded

This oven should be plugged into a separate 50 hertz circuit with the electrical rating as shown in the appropriate drawing. This model requires a 230 supply voltage. When a microwave oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.



WICHTIGE SICHERHEITSHINWEISE



WARNUNG

1. Flüssigkeiten oder andere Nahrungsmittel dürfen nicht in verschlossenen Behältern erwärmt werden, da diese explodieren können.
 2. Kinder nur dann das Gerät ohne Aufsicht verwenden lassen, wenn entsprechende Anweisungen gegeben wurden, sodass das Kind in der Lage ist, das Gerät sicher zu bedienen und die Gefahren einer falschen Bedienung versteht.
 3. Wenn die Gerätetür oder die Türdichtung beschädigt sind, darf das Gerät nicht betrieben werden, bevor es von einem qualifizierten Kundendiensttechniker repariert wurde.
 4. Versuchen Sie nicht, die Tür, das Bedienfeld, die Sicherheitsschalter oder einen Teil des Geräts zu manipulieren bzw. einzustellen oder zu reparieren.
- Es ist für jedermann gefährlich, jegliche Service- oder Reparaturarbeit auszuführen, bei der das Entfernen einer Schutzabdeckung gegen Mikrowellenenergie erforderlich ist. Eine Reparatur darf ausschließlich von einem qualifizierten Kundendiensttechniker vorgenommen werden.
5. Beim Erhitzen von Flüssigkeiten im Mikrowellengerät kann es zu einer Verzögerung des Sprudeln beim Kochen kommen. Daher ist beim Entnehmen des Behälters größte Vorsicht geboten.
 6. Baby-Fläschchen und Gläser mit Baby-Nahrung müssen vor dem Erwärmen geöffnet werden, der Inhalt ist zu rühren oder zu schütteln, und vor dem Füttern muss die Temperatur geprüft werden, um Verbrennungen zu vermeiden.



VORSICHT

1. Wenn das Stromkabel beschädigt ist, muss es durch den Hersteller oder dessen Kundendienstvertreter bzw. eine ähnlich qualifizierte Person ersetzt werden, um Risiken zu vermeiden.
2. Die Tür und die Türdichtung sind jederzeit sauber zu halten. Dazu nur warme Seifenlauge verwenden, nachspülen und gründlich trocknen.
KEINE SCHEUERMITTEL WIE SCHEUERPULVER ODER STAHL- BZW. KUNSTSTOFFPADS VERWENDEN.
3. Metallteile sind leichter sauber zu halten, wenn sie häufig mit einem feuchten Tuch abgewischt werden.
4. Küchenutensilien müssen überprüft werden, um sicherzustellen, dass sie sich für den Gebrauch im Mikrowellengerät eignen.
5. Wenn eine Rauchentwicklung beobachtet wird, das Gerät ausschalten bzw. ausstecken und die Tür geschlossen halten, um etwaige Flammen zu ersticken.
6. (Stationäres Gerät (18kg>))
Das Mikrowellengerät ist so aufzustellen, dass der Stecker zugänglich ist.
7. Benutzen Sie keine Küchenutensilien aus Metall im Gerät.
8. Wenn Nahrung in Kunststoff- oder Papierbehältern erwärmt wird, überprüfen Sie das Gerät wegen der Entzündungsgefahr häufig.
9. Eier in der Schale und ganze, hart-gekochte Eier nicht in Mikrowellengeräten erwärmen, da sie explodieren können.



WARNUNG: DIESES GERÄT MUSS GEERDET SEIN

Die Drähte in diesem Stromkabel sind folgendermaßen farbcodiert

BLAU - Null
BRAUN - Phase
GRÜN/GELB - Erde

Wenn das Netzkabel beschädigt ist, muss es zur Vermeidung von Risiken durch den Hersteller oder dessen Kundendienstvertreter bzw. eine ähnlich qualifizierte Person ersetzt werden.

Verdrahtung – nur GB

Die Drähte im Stromkabel sind folgendermaßen farbcodiert

BLAU - Null
BRAUN - Phase
GRÜN/GELB - Erde

Da die Farben der Drähte im Stromkabel dieses Geräts möglicherweise nicht mit den farbigen Markierungen der Drahtenden Ihres Steckers übereinstimmen, gehen Sie vor wie folgt.

Der BLAUE Draht ist mit dem Drahtende zu verbinden, das mit dem Buchstaben N gekennzeichnet oder SCHWARZ gefärbt ist.

Der BRAUNE Draht ist mit dem Drahtende zu verbinden, das mit dem Buchstaben L gekennzeichnet oder ROT gefärbt ist.

Der GRÜN/GELBE oder GRÜNE Draht ist mit dem Drahtende zu verbinden, das mit dem Buchstaben E oder \perp gekennzeichnet ist.

Verwenden Sie einen 13-Ampere-Stecker (BS 1363) und setzen Sie eine 13-Ampere-Sicherung (BS 1362) ein. Falls ein anderer Stecker verwendet wird, muss eine 13-Ampere-Sicherung entweder in den Stecker-Adapter oder im Verteilerkasten eingesetzt werden. Verwenden Sie diesen Stecker niemals ohne den Deckel des Sicherungsgehäuses. Um eine Ersatz-Sicherungsdeckel zu erhalten, nehmen Sie Kontakt mit Ihrem Händler oder Amana auf.

Erdungshinweise



WARNUNG

Um Elektroschock- und Lebensgefahr zu vermeiden, muss dieses Gerät geerdet sein.



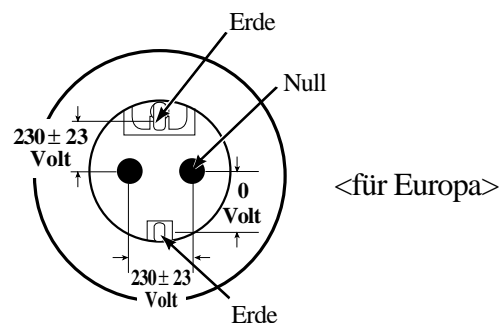
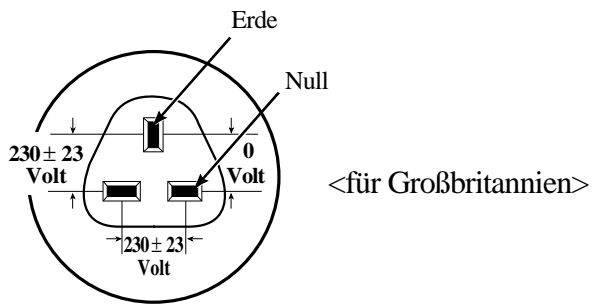
WARNUNG

Um Elektroschock- und Lebensgefahr zu vermeiden, den Stecker nicht verändern.

Dieses Gerät muss geerdet sein. Die Erdung reduziert im Fall eines elektrischen Kurzschlusses das Risiko eines Elektroschlags, da der Strom durch den Erdungsdraht abgeleitet wird. Dieses Gerät besitzt ein Netzkabel mit Erdungsdraht und -stecker. Der Stecker muss an eine korrekt installierte und geerdete Steckdose angeschlossen werden.

Falls Sie die Anweisung zur Erdung nicht ganz verstehen oder Zweifel haben, ob das Gerät korrekt geerdet ist, ziehen Sie einen qualifizierten Elektriker oder Kundendiensttechniker zu Rate.

Dieses Gerät ist, wie in der entsprechenden Zeichnung dargestellt, mit einem separaten 50-Hertz-Stromkreis zu verbinden. Dieses Modell erfordert eine Spannung von 230 Volt. Wenn ein Mikrowellengerät mit anderen Geräten in einem Stromkreis angeschlossen ist, kann es zu verlängerten Garzeiten und zum Durchbrennen von Sicherungen kommen.



IMPORTANTES INSTRUCTIONS DE SECURITE



AVERTISSEMENT

1. Les aliments liquides ou autres aliments ne doivent pas être réchauffés dans des récipients hermétiquement fermés, en raison du risque d'explosion.
2. Ne permettez aux enfants d'utiliser le four sans surveillance que s'ils ont reçu les instructions adéquates à cet égard, leur permettant d'utiliser le four en toute sécurité en étant conscients des risques d'une utilisation erronée.
3. Si la porte du four et son joint d'étanchéité sont endommagés, il ne faut pas utiliser le four jusqu'à ce qu'ils soient réparés par du personnel de maintenance qualifié.
4. Ne tentez pas de bricoler la porte, ou de procéder à des ajustements ou à des réparations la concernant, ou relatifs au tableau de commande, aux commutateurs d'enclenchement ou à toute autre partie du four. Pour qui que ce soit, il est dangereux de procéder à des opérations de maintenance ou de réparation nécessitant le déplacement de n'importe quel couvercle destiné à protéger contre l'exposition à l'énergie du four à micro-ondes. Les réparations ne peuvent être effectuées que par du personnel de maintenance qualifié.
5. Les boissons réchauffées dans le four à micro-ondes peuvent entrer en ébullition à retardement, d'où la nécessité de manipuler le récipient avec précaution.
6. Les biberons et les petits pots de nourriture pour enfant doivent être réchauffés ouverts, et il importe d'en agiter ou d'en remuer le contenu et d'en vérifier la température avant la consommation, pour éviter tout risque de brûlure.



ATTENTION

1. Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, par son service après-vente ou par un technicien qualifié, afin d'éviter tout risque d'accident.
2. La porte et les joints d'étanchéité doivent être toujours parfaitement propres: N'utilisez que de l'eau chaude et savonneuse pour les rincer et essuyez soigneusement.

NE PAS UTILISER DE PRODUITS ABRASIFS COMME DES POUDRES A RECUSER OU DES TAMPONS A RECUSER, METALLIQUES OU EN PLASTIQUE.
3. Les parties en métal de l'appareil se conserveront mieux si vous les essuyez fréquemment avec un chiffon humide.
4. Avant d'utiliser des ustensiles, assurez-vous qu'ils sont compatibles avec l'usage d'un four à micro-ondes.
5. Dans le cas d'apparition de fumée, éteignez l'appareil ou débranchez-le, et gardez la porte fermée afin que les flammes s'éteignent.
6. (Four fixe (18kg>))
Le four à micro-ondes doit être placé de manière à ce que la prise soit accessible.
7. Ne jamais mettre des objets métalliques dans le four à micro-ondes.
8. Lorsque les aliments à réchauffer se trouvent dans des récipients en papier ou en plastique, il convient de contrôler fréquemment le four en raison des risques d'ignition.
9. En raison du risque d'explosion, il ne faut réchauffer dans un four à micro-ondes ni des oeufs dans leur coque, ni des oeufs durs entiers.



AVERTISSEMENT : CET APPAREIL DOIT ETRE MIS A LA TERRE

A l'intérieur des câbles électriques, les fils sont colorés conformément au code suivant :

Bleu - neutre
Marron - tension
Vert et jaune - terre

Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, par un agent de son service après-vente, ou par un technicien qualifié, afin d'éviter tout risque d'accident.

Câblage – uniquement pour le Royaume - Uni

Dans ces câbles électriques, les fils sont colorés conformément aux codes suivants :

BLEU - neutre
MARRON - tension
VERT & JAUNE - terre

Dans le cas où les couleurs des fils électriques dans les câbles de cet appareil ne correspondraient pas aux repères de couleur sur les bornes de votre prise, procédez comme suit :

Le fil de couleur BLEUE doit être connecté à la borne marquée de la lettre N ou colorée en NOIR.

Le fil de couleur MARRON doit être connecté à la borne marquée de la lettre L ou colorée en ROUGE.

Le fil de couleur VERTE ou VERT ET JAUNE doit être connecté à la borne marquée de la lettre E ou portant le signe \perp .

Vous devez utiliser une prise de 13 A (BS 1363) et disposer d'un fusible de 13 A (BS 1362). Si tout autre type de prise est utilisé, un fusible de 13 A doit être monté dans l'adaptateur de la prise ou sur le tableau de distribution. N'utilisez jamais cette prise sans protège-fusible. Pour obtenir un protège-fusible de remplacement, contactez votre fournisseur ou directement Amana.

Instructions de mise à la masse



AVERTISSEMENT

Pour éviter tout risque de choc électrique ou de mort, cet appareil doit être mis à la masse.



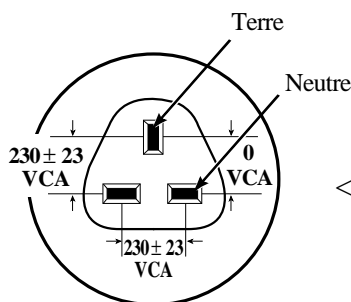
AVERTISSEMENT

Pour éviter tout risque de choc électrique ou de mort, n'opérez aucune modification sur la prise.

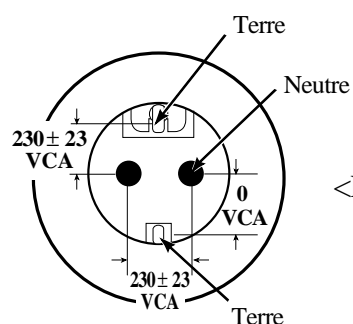
Cet appareil DOIT être mis à la masse. Dans le cas d'un court-circuit, la mise à la terre réduit les risques de choc électrique en fournissant un fil électrique de décharge pour le courant électrique. Ce four est équipé avec un cordon électrique pourvu d'un fil de mise à la terre avec une prise de mise à la terre : la prise mâle de l'appareil doit être fichée dans une prise électrique correctement installée, elle-même mise à la masse.

Si vous n'avez pas parfaitement compris les instructions de mise à la masse, ou si vous n'êtes pas certain que l'appareil est correctement mis à la masse, consultez un électricien qualifié ou le service après-vente.

Ce four doit être branché sur un circuit électrique séparé de 50 hertz avec des caractéristiques électriques correspondant à l'un des deux schémas ci-dessous. Le modèle requiert une alimentation de 230 volts. Si un four à micro-ondes est alimenté par un circuit ayant des caractéristiques différentes, il peut être nécessaire de prolonger les temps de cuisson, et les fusibles peuvent sauter.



<Pour l'Angleterre>



<Pour l'Europe>

Installation

Unpacking Equipment

- Inspect equipment for damage such as dents in door or dents inside oven cavity.
- Report any dents or breakage to source of purchase immediately. Do not attempt to use oven if damaged.
- Remove all materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

Radio Interference

Microwave operation may cause interference to radio, television, or similar equipment. Reduce or eliminate interference by doing the following:

- Clean door and sealing surfaces of oven according to instructions in "Care and Cleaning" section.
- Place radio, television, etc. as far as possible from oven.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

Equipment Placement

- Do not install equipment next to or above source of heat, such as a deep fat fryer. This could cause microwave oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filter. Allow access for cleaning.
- Install oven on level countertop surface.
- Place the oven in the level location of your choice with more than 85 cm height but make sure there is at least 30 cm of space on the top and 10 cm at the rear for proper ventilation.

Cooking Guidelines

The Amana Microwave Oven can make your job easier. You'll cook ahead and pre-portion more. You'll also spend less time preparing special-order dishes.

To be sure of consistently good results, remember a few simple guidelines.

How Microwave Ovens Heat Food

All food and liquid molecules have positive and negative particles which are in constant, but slow, motion. (Positive and negatives attract and repel each other like magnets.) In microwave cooking this molecular action is then accelerated. The instant microwaves bombard food they agitate the molecules. Agitation causes friction as molecules rub and bump into each other at an increased rate. Friction results in heat that cooks food and boils water.

Once the microwaves stop, this friction action continues by itself, eventually tapering off and returning to normal molecular action.

Microwaves penetrate food to a short depth .

As cooking begins, heat is spread by conduction to the interior portion of the food just as in conventional cooking methods.

Food Variables

Microwave cooking can be directly affected by different food variables.

The **shape** of foods can greatly affect the amount of cooking time. Foods that are flat and thin heat faster than foods which are chunky. For example, a casserole will cook faster in a flat dish, rather than if heaped in a small dish. Foods cut into small pieces will cook faster than large-shaped foods. Pieces should be of a uniform size and shape for more uniform cooking, or the smaller pieces will cook faster. The greatest amount of heating takes place near the food's surface. The interior of large food items, or dense foods, is heated by the heat conducted from the outer food layer. The most uniform heating occurs in flat, doughnut-shaped foods. For best results, cook foods together which have similar sizes and shapes.

The **quantity** or volume of a food can affect the amount of cooking time. As the volume of the food is increased, the time required to cook or heat the item increases almost proportionately. If twice the amount of food is placed in the oven, it will take almost twice as long to cook. To determine the time for larger quantities, multiply the individual serving time by the increased amount, then reduce the total heating time by about 20%.

The **density** of foods can greatly affect the amount of cooking time. Porous foods, such as breads, cakes or pastries, will heat much more quickly than dense meats of the same size. Porous foods absorb microwaves quickly throughout. Meats absorb microwaves mostly at the exterior surface, and the interior is heated by conduction, increasing the cooking time. Meats can be cooked in a sauce, if desired. Due to the moisture content, a sauce will heat rapidly. The heat will transfer to the meat, so the meat will heat faster due to heat by conduction as well as by microwaves.

The **starting temperature** of foods affects the amount of cooking time. Each temperature degree that the food item is to raise must be supplied with a definite amount of energy. Lower initial starting temperatures require more energy and more time to cook. Therefore, refrigerator temperature foods require a longer cooking time than room temperature foods. Foods already slightly warm will heat very quickly in the oven.

The **moisture content** of foods affects the amount of cooking time. The higher the moisture content is in a food the longer the amount of cooking time.

The **fat and sugar content** of foods affects the amount of cooking time. Foods containing high fat and sugar levels heat very quickly and may reach much higher temperatures than foods having low fat and sugar levels. Foods having lower fat and sugar levels require longer cooking times.

The **arrangement** of food within a microwave oven cavity affects the way in which the food cooks. A “round” arrangement is best. Use round utensils whenever possible. Also, arrange foods such as baked potatoes in a circle, rather than in rows, for cooking. When only one food item is being cooked, place it in the center of the oven glass shelf for cooking.

Manipulation of Foods

Sometimes recipes suggest manipulating or moving food during cooking. There are several forms of manipulation:

Stirring is required less often in microwave cooking than in conventional cooking. In conventional cooking, you use a spoon to move food up from the bottom of a pan to evenly distribute the heat. In microwave cooking, you still stir to redistribute the heat within some foods, but you need to stir from the outside of a dish toward the inside or center. If a recipe states to stir once or twice during cooking, stir at approximately even intervals. For example, in a 12-minute cooking period, if a recipe states to stir twice, stir after 4 minutes of cooking and again, after 8 minutes of cooking. However, it is not necessary to be precise. Stir only when necessary. When using lower power levels or settings, less stirring is required. Some examples of foods which may require stirring are puddings, some casseroles, some sauces, some soups, and some egg dishes. Some foods can't be stirred. These foods are rearranged or turned.

Some foods can't be stirred and should be **repositioned or rearranged** during cooking. Some examples include baked potatoes, cupcakes (in custard cups), and chicken pieces. Rearranging allows for more even cooking of foods. Foods which are cooked, covered or which are cooked using lower power levels, usually require little rearranging.

Turning foods over: Turning foods over is done to distribute heat. Meat and poultry are two types of foods which are sometimes “turned over.” Examples include roasts, turkeys and whole chickens. Small meat items such as poultry pieces may need to be turned over when in casseroles, or when in a browning skillet.

Microwave Utensils



CAUTION

To avoid burns, use protective gloves or pads when removing dishes from oven. Some utensils become hot while cooking.

Never use cooking containers or covers with any metal content. This includes all metal and enameled metalcore ware, foil, and metal-trimmed containers. Suitable heating containers include those made of paper products, glass, china, cloth, and wicker baskets.

| Recommended | Not Recommended |
|---------------------|------------------------|
| Glass/ceramic | Aluminum foil |
| Natural fiber cloth | Grocery bags |
| Non-recycled paper | Recycled paper |
| Plastic | Lead crystal |
| Wood | Newspapers |
| | Metal |
| | Metallic trimmed china |

Utensil Check Test

Use the following test to check utensils for microwave safeness.

1. Place glass measuring cup of water next to empty dish to be tested in microwave oven.
2. Heat on full power for one minute.
3. Check temperature of dish and water.
 - If dish remains cool and water is hot, dish is microwave safe.
 - If dish is slightly warm, use for short term cooking.
 - If dish is hot and water is cool, do not use. Dish remains cool if not absorbing microwaves and microwaves are being absorbed by water. Dish becomes hot if absorbing microwaves.

Cooking Hints

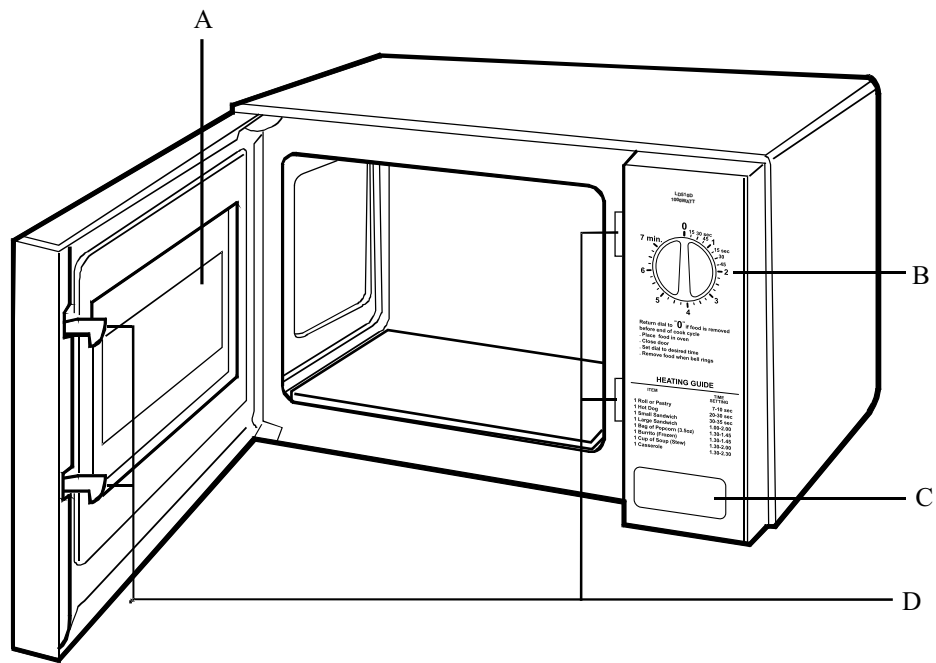
Cover foods for faster, more even heating. Glass lids, plastic wrap, plate covers or other paper products may be used. Do not seal. Instead, allow for steam-venting at all times.

Pierce pouches, plastic wrap covers and all foods with a thin skin or membrane, such as potatoes, squash, tomatoes, eggs, etc. This prevents an eruption in the oven and allows for expansion and/or the escape of steam.

Foods should be carefully arranged. For best results, arrange food such as vegetables or casserole-type items evenly around the edge of the plate with slightly less depth in the center. The edges of food items should not overlap or overhang the rim of the container. Cover meats with gravy or au jus and moisten all dry foods other than bread or pastry items.

Do not stack food or plated dishes in your oven. Instead, when heating more than one serving or platters, all plates should be placed at the same level in the oven, with space between all containers.

Oven Features



- A—Window Door Screen
- B—Timer Knob
- C—Door Open Button
- D—Safety Door Lock System

Operation

Heating



CAUTION

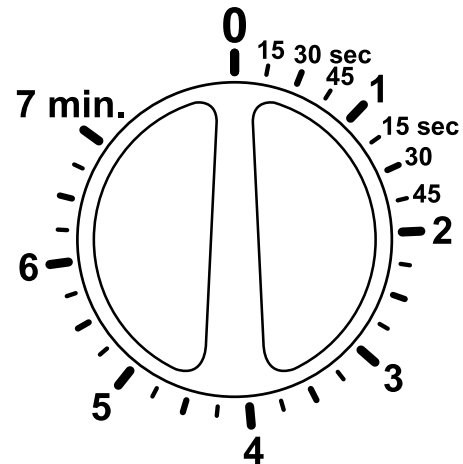
To avoid fire, do not dry newspapers or clothes in microwave oven.

1. Open oven door, place food in oven and close door.
2. Set timer knob to desired cooking time by turning clockwise.
 - Turn timer knob slightly past, and then back to desired cooking time for the most accurate time setting.
 - Heating begins.
3. When time has elapsed, signal sounds and oven shuts off.

Pausing or Stopping Operation

1. Open oven door.
 - Oven stops heating.
 - Timer maintains current time setting.
2. Heating resumes when door is closed.
3. Turn timer knob counterclockwise to "0" to clear all cooking time.

LD510D
1000WATT



Return dial to "0" if food is removed before end of cook cycle

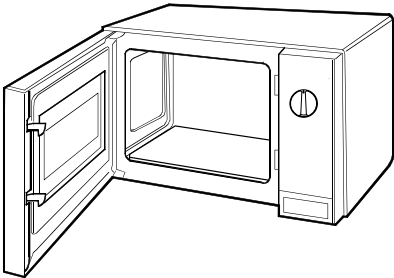
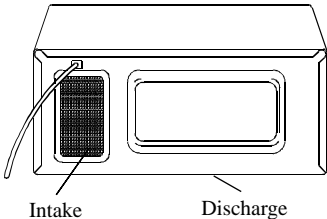
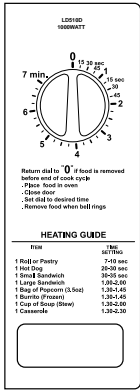
- . Place food in oven
- . Close door
- . Set dial to desired time
- . Remove food when bell rings

HEATING GUIDE

| ITEM | TIME SETTING |
|--------------------------|--------------|
| 1 Roll or Pastry | 7-10 sec |
| 1 Hot Dog | 20-30 sec |
| 1 Small Sandwich | 30-35 sec |
| 1 Large Sandwich | 1.00-2.00 |
| 1 Bag of Popcorn (3.5oz) | 1.30-1.45 |
| 1 Burrito (Frozen) | 1.30-1.45 |
| 1 Cup of Soup (Stew) | 1.30-2.00 |
| 1 Casserole | 1.30-2.30 |



Cleaning

| Part | Description | | | | | | | | | | | | | | | | | | |
|--|---|------|---------------|----------|-----------|-----------|------------------|-----------|------------------|-----------|--------------------------|-----------|-------------------|-----------|----------------------|-----------|-------------|-----------|---|
| <p>Interior, Exterior, and Door</p>  | <p>Clean microwave oven with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment. If desired, boil a cup of water in microwave oven to loosen soil before cleaning.</p> <p>Important:</p> <ul style="list-style-type: none"> • Do not use abrasive cleansers or cleaners containing ammonia. These could damage finish. • Never pour water into microwave oven bottom. • Do not use water pressure type cleaning systems. | | | | | | | | | | | | | | | | | | |
| <p>Discharge Air Vents</p>  <p>Intake Discharge</p> | <p>Check monthly for a buildup of cooking vapors along intake and discharge louvers on bottom and back of oven. Clean air vents with damp cloth to ensure proper airflow. Dry thoroughly.</p> | | | | | | | | | | | | | | | | | | |
| <p>Control Panel</p>  <p>Return dial to "0" if food is removed before end of cook cycle. • Place food to cook. • Close door. • Set dial to desired time. • Remove food when bell rings.</p> <table border="1"> <thead> <tr> <th>Item</th> <th>Time</th> </tr> </thead> <tbody> <tr> <td>1 Roll or Pie</td> <td>7-10 sec</td> </tr> <tr> <td>1 Hot Dog</td> <td>20-30 sec</td> </tr> <tr> <td>1 Small Sandwich</td> <td>30-35 sec</td> </tr> <tr> <td>1 Large Sandwich</td> <td>1:20-2:00</td> </tr> <tr> <td>1 Bag of Popcorn (3.5oz)</td> <td>1:30-1:45</td> </tr> <tr> <td>8 Slices of Pizza</td> <td>1:30-1:45</td> </tr> <tr> <td>1 Cup of Soup (Stew)</td> <td>1:30-2:00</td> </tr> <tr> <td>1 Casserole</td> <td>1:30-2:30</td> </tr> </tbody> </table> | Item | Time | 1 Roll or Pie | 7-10 sec | 1 Hot Dog | 20-30 sec | 1 Small Sandwich | 30-35 sec | 1 Large Sandwich | 1:20-2:00 | 1 Bag of Popcorn (3.5oz) | 1:30-1:45 | 8 Slices of Pizza | 1:30-1:45 | 1 Cup of Soup (Stew) | 1:30-2:00 | 1 Casserole | 1:30-2:30 | <p>Open oven door to deactivate oven timer. Clean with mild detergent in warm water using soft sponge or cloth.</p> |
| Item | Time | | | | | | | | | | | | | | | | | | |
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| 1 Casserole | 1:30-2:30 | | | | | | | | | | | | | | | | | | |

Before Calling for Service

Record all inspections and repair for future reference.

WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized servicer should remove outer case.

| Symptom | Check |
|--|---|
| If oven does not operate: | <ul style="list-style-type: none">• Check fuse or circuit breaker.• Confirm oven is plugged into dedicated circuit.• Confirm oven is on grounded and polarized circuit. Contact electrician to confirm. |
| If oven light does not work: | <ul style="list-style-type: none">• Oven light must be replaced by a servicer. |
| If oven operates intermittently: | <ul style="list-style-type: none">• Check air discharge area for obstructions. |
| Oven operates, but does not heat food: | <ul style="list-style-type: none">• Place one cup cool water in oven. Heat for one minute. If water temperature does not rise, oven is operating incorrectly and a servicer should be called. |

Any questions or to locate an authorized servicer, call 1-800-843-0304 inside U.S.A. 1-319-622-5511 outside U.S.A. If an automated telephone system is reached, select Commercial Microwave Ovens category. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.



Commercial Microwave Oven Warranty AMENDMENT

Applies to units produced in March 2002 (serial number 10100001AE) and forward.

Amana Appliances warrants this product when the original purchaser uses the oven for commercial food service preparation.

Limited ONE Year Warranty

First Year

Amana Appliances will replace any part (f.o.b. Amana, Iowa, U.S.A.), except for the oven cavity teflon coating or glass turntable (if applicable), which has failed due to workmanship or materials.

Limited THREE Year Warranty

Second Through Third Year

Amana Appliances will replace any electrical part (f.o.b. Amana, Iowa, U.S.A.) which has failed due to workmanship or materials.

OWNER'S RESPONSIBILITIES:

- Provide proof of purchase
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Provide any defective part to an authorized Amana Servicer.
- Replace owner replaceable items where directions appear in the Owner's Manual.

ITEMS NOT COVERED:

- Teflon coating in oven cavity interior (if applicable)
- Glass or ceramic turntable (if applicable)
- Normal product maintenance and cleaning.
- Lost or broken air filters.
- Light bulbs
- Lost or broken grease shields.
- Damages which occur in shipment.
- Broken ceramic shelves
- General rebuilding or refurbishing
- Failures caused by:
 - Unauthorized service
 - Grease or other material buildup due to improper cleaning or maintenance.
 - Accidental or intentional damage.
 - Connection to an improper power supply.
 - Acts of God.
 - Operating an empty oven.
 - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:

- Begins at date of original purchase.
- Applies to product used for NORMAL commercial food preparation.
- Service must be performed by an authorized Amana Servicer.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Damage due to shipping and handling is not covered.
- V.A.T., duties, customs fees, and other related expenses are not covered by this warranty.

WARRANTY IS VOID IF:

- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*

This warranty gives you specific legal rights and you may have others from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above, contact equipment supplier or;

Amana Commercial Products
2800 220th Trail PO Box 8901
Amana, Iowa 52204-0001
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

